



\$55.00 2 Course Main & Dessert  
\$65.00 3 course - pre-dinner nibbles (starting price)  
\$73.00 3 course - Entrée Mains and Dessert

**Entrée**

*(choose 2 if group over 50 or 3 is under 50)*

*Walnut , Blue Cheese and Raspberry Brandy Terrine*

*Crumbed Mushrooms filled with Neufetel Cream Cheese roasted capsicum served with a Raspberry Chilli sauce and greens*

*House Cured Trout served with Asian Slaw and Raspberry Mayonnaise*

*Chicken liver and Smokey Bacon Pate served with Crusty Bread and Pickled Vegetables*

*Thai Wagu Beef Salad served with a garden salad Raspberry Balsamic Reduction*

**Mains**

*(choose 2 if group over 50 or 3 is under 50)*

*Chudleigh Rack of Lamb slow Roasted or Lamb Shanks served with Vegetable Puree , Broad bean, Green Beans and Pea medley and served with a raspberry Jus and house made mint Jelly*

*Herb Crusted Blue Grenadier with New Potatoes & Broad beans , Green Bean and Pea medley Raspberry hollandaise Sauce*

*Chicken Roulade with local walnut and chestnut stuffing and served with a festive raspberry jelly on a bed of Vegetable Puree , Wilted Spinach and a Creamy White Wine Sauce*

*Mushroom Rissotto - Mixed Wild Mushrooms, Shitake and local mushrooms, baby spinach leaves, finished with Tasmanian olive oil and Shaved parmesan*

**Desserts**

*(choose 3)*

*Baked Raspberry Cheesecake served with raspberry sauce and Meander Valley double Cream*

*Fresh Raspberry Sundae*

*Chocolate WhoopieMudcake served with Berries and Meander Valley Double Cream*

*Raspberry pancake Served with Homemade Raspberry Icecream , fresh raspberries and Meander Valley double Cream*

*Raspberry Pavlova*

*Followed by Tea/Coffee and a Gourmet Chocolate Coated Raspberry*

*Tables cloths extra \$2 per person , unless function is on a week day*

*Prices valid from June 2019 to June 2020*